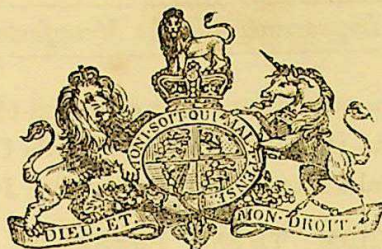


426-19



Bran
1853
Extract
RECORDED
90

A.D. 1853 N° 2957.

Manufacture of Bread.

LETTERS PATENT to Henriette Elisa Farion de Gergy, Veuve Durut, of Paris, in the French Empire, for the Invention of "CERTAIN IMPROVEMENTS IN THE MANUFACTURE OF BREAD."

Scaled the 20th June 1854, and dated the 20th December 1853.

PROVISIONAL SPECIFICATION left by the said Henriette Elisa Farion de Gergy, Veuve Durut, at the Office of the Commissioners of Patents, with her Petition, on the 20th December 1853.

I, HENRIETTE ELISA FARION DE GERGY, Veuve DURUT, of Paris, in the French Empire, do hereby declare the nature of the said Invention for "CERTAIN IMPROVEMENTS IN THE MANUFACTURE OF BREAD" to be as follows:—

This Invention consists in the use, (for the purpose of making bread) in place of water, of a liquid obtained by extracting the gluten from bran, by means of boiling with water and then separating the bran from the liquid by pressure.

De Gergy's Improvements in the Manufacture of Bread.

SPECIFICATION in pursuance of the condition of the Letters Patent, filed by the said Henriette Elisa Farion de Gergy, Veuve Durut, in the Great Seal Patent Office on the 20th June 1854.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, HENRIETTE ELISA FARION DE GERGY, Veuve DURUT, of Paris, in the 5 French Empire, send greeting.

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Twentieth day of December, in the year of our Lord One thousand eight hundred and fifty-three, in the seventeenth year of Her reign, did, for Herself, Her heirs and suc- 10 cessors, give and grant unto me, the said Henriette Elisa Farion de Gergy, Veuve Durut, Her special licence, that I, the said Henriette Elisa Farion de Gergy, Veuve Durut, my executors, administrators, and assigns, or such others as I, the said Henriette Elisa Farion de Gergy, Veuve Durut, my executors, administrators, 15 and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "**CERTAIN IMPROVEMENTS IN 20 THE MANUFACTURE OF BREAD,**" upon the condition (amongst others) that I, the said Henriette Elisa Farion de Gergy, Veuve Durut, by an instrument in writing under my hand and seal, should particularly describe and ascertain the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed 25 in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

NOW KNOW YE, that I, the said Henriette Elisa Farion de Gergy, Veuve Durut, do hereby declare the nature of the said Invention and in what manner the same is to be performed, to be particularly described 30 and ascertained in and by the following statement thereof (that is to say):—

This Invention consists in the use (for the purpose of making bread) in place of water, of a liquid obtained by extracting the gluten from bran, by means of boiling with water and then separating the 35

De Gergy's Improvements in the Manufacture of Bread.

bran from the liquid by pressure. And in order that my said Invention may be most fully understood, and readily carried into effect, I will proceed to describe the manner in which I prefer to operate.

Into a copper or other suitable vessel set over a fire and containing
5 boiling water, I put enough bran to give to the mixture a semi-fluid consistancy, and I continue to boil until the bran loses its odour. Then I pour the mixture into a bag of strong fabric, and subject it to a heavy pressure by which means a liquid is expressed, which I employ in place of water for making bread. The remaining bran I boil again
10 for a few minutes with water and again press. The liquid expressed I boil again with bran to obtain an extract sufficiently concentrated to be used in the making of bread, and the bran which is now completely exhausted is useful for feeding cattle and for other purposes. By these means the weight of bread produced from a given quantity of flour is
15 increased. I would remark, that although I prefer to use wheat bran, still I do not confine myself thereto as other brans may be beneficially employed.

Having thus described the nature of my Invention, and the manner of performing the same, I would have it understood that what I claim
20 is, the use of an extract of bran in place of water in the making of bread.

In witness whereof, I, the said Henriette Elisa Farion de Gergy, Veuve Durut, have hereunto set my hand and seal, this Tenth day of June, in the year of our Lord One thousand
25 eight hundred and fifty-four.

HENRIETTE ELIZA FARION DE GERGY, (L.S.)
V^e DURUT.

Witness,

30 CH. ANNENGAUD,
Ing^r Civil,
Rue des Fills du Calvaire, No. 6,
à Paris.

LONDON:

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